

INTERMÈDE

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Brut - Premier Cru - Millésime 2013

Appearing as a time diversion, Intermède is an enchanted interlude outside reality. Like a musical part that would temporarily stop a show, this vintage offers a refreshing and entertaining break. It is a wine that is deeply modern and with great pureness, dominated by the Chardonnay in the nose and the Pinot Noir in the palate.

Intermède has a brilliant golden colour and beautiful tiny and active bubbles.

The nose is firstly discreet and opens up gradually with mirabelle notes.

In the palate, the entry is clean, but this wine is generous by its fruit and greedy aromas. The length in mouth is in the average and reveals a finish with prune aroma. It is without doubt a gastronomic Champagne !

TERROIR AND WINE-GROWING PRACTICES

5.5-hectare vineyard located in the Montagne de Reims, in Premier cru villages of Écueil, Villedommange, Chamery and Sacy, in plains and hillsides. The terroir's soil is mainly composed of clay, limestone, loam and sand. Cordon Royat pruning is made for the black grape varieties and Chablis pruning for the white grape variety. The estate is committed to a sustainable viticulture and high environmental value approach.

HARVEST AND WINE-MAKING PROCESS

Every plot maturity is checked, the harvest is made by hand and the grapes are sorted out directly in the vine. The grapes are pressed in a pneumatic press. Alcoholic fermentation, malolactic fermentation and chilling are made in thermo-regulated stainless steel vats. Blending of the wines and filtration are made before bottling. The wine is aged in our cellars, in the bottles and on the lies until the time of disgorging.

BLENDING

Millésime (Vintage)
100 % made with wine from harvest 2013
Malolactic fermentation

GRAPE VARIETIES

50% made with Pinot Noir
50% made with Chardonnay

WINE AND FOOD PAIRING

Foie gras and fig chutney
Game served with cooked apricots
Sea food platter

DOSAGE : 8 g/l

AVAILABLE IN

Bottle (75 cl) - Brut

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CHAMPAGNE

Allouchery
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